

## Pastry Chef

As a Pastry Chef, you will assist the Pastry team in the preparation and service of all desserts, pastry items and afternoon team items as needed for the resorts food and beverage outlets. You will ensuring that the highest standards are maintained at all times by ensuring that the pastry kitchen areas, equipment and utensils are always kept clean and tidy.

### Main duties & responsibilities

- Be responsible for the production of pastry items within the kitchen.
- Ensure that food preparation is of the highest standard at all times.
- Ensure that portion control is maintained in accordance with company guidelines.
- Ensure that the appropriate amount of mise-en-place is kept in stock within the pastry department.
- Work with other Pastry Chefs to ensure consistent recipe execution and presentation of menu items for all food and beverage outlets.
- Foster good communication regarding food service with front of house and the resort of the kitchen team
- Maintain communication with staff in the section and ensure that everyone is well informed.
- Cooperate with the Executive chef and communicate any issues, problems or complaints.
- Be fully conversant with policies and culture of the resort
- To be forward thinking in terms of pastry and menu development

### Entry requirements

- The successful candidate will be a highly skilled individual who is motivated by working within the pastry department.
- Applicants must be able to thrive under pressure, be flexible, well organised, and has excellent attention to detail with a high level of personal presentation.
- Applicants must have an ability to independently and as a member of a team.
- You will have a proven background in pastry within fine dining restaurants
- Have previous experience of achieving quality products with consistency.
- The ideal candidate will have a sound knowledge of baking, pastry, and a variety of cooking techniques.